# **WEEKLY SPECIALS MONDAY**

**MAC & CHEESE MARATHON** 

# TUESDAY



# WEDNESDAY WING NIGHT W **CAULIFLOWER BITES**

# THURSDAY



# **FRIDAY FEATURE FRIDAYS**



# WHAT IS BANNOCK & FRY BREAD?

A Native American tradition, Fry Bread is a flat dough bread made with simple ingredients including flour, sugar, salt, eggs. and oil. The batter is then deep fried in oil and the result is a fluffy but crispy biscuit.

Try this new Zoo feature on any one of our burgers, our Pulled Pork Sandwich, our Pizzas, or our Fry Bread Beignets!



### **WEEKLY DESSERT FEATURE**

Ask your server about our special. \$5.5

## BAKED BROWNIE

Our Most Popular Dessert, a Rich Chocolate Brownie Baked in the oven and served with a scoop of Vanilla Ice Cream and Whipped Cream, \$6

# FRY BREAD BEIGNETS

Our Homemade Fry Bread Donuts, Deep-Fried, Tossed in Icing Sugar and served with your choice of our Mixed Berry or Chocolate Sauce. \$6

#### MIXED BERRY ICE CREAM BOWL

A Scoop of Vanilla Ice Cream Drizzled with our Homemade Mixed Berry Sauce. \$4

# BREAKFAST (10AM-11:30AM)

Three Strips of Bacon, Two Eggs done anyway you like, Hashbrowns, and Buttered Toast. \$8.5

#### STEAK & EGGS

6oz. Alberta Angus Beef, Two Eggs done any way you like, Hashbrowns, and Buttered Toast. \$14

### EGGER MUFFIN

Toasted English Muffin with Egg, Cheddar Cheese, and your choice of Ham, Sausage, or Bacon. Served with Hashbrowns

#### **BREAKFAST BURRITO**

Scrambled Egg, Cheddar Cheese, Tomato, Green Onion, and Guacamole in a Flour Tortilla. Served with Hashbrowns. \$9.5

Coca Cola, Diet-Cola, Gingerale, or Sprite. \$2

#### **ICED TEA**

Free Refills, \$2.5

#### JUICE

Orange, Cranberry, Apple, or Pineapple. \$2

#### **COFFEE**

Free Refills. \$2

#### TEA

English Breakfast, Earl Grey, Peppermint, Green, Chai, Chamomile, Orange Pekoe, and Orange Pekoe Decaf Free Hot-Water Refills. \$2

#### HOT CHOCOLATE

Hot Chocolate with Whipped Cream Topping. \$2

#### **ICE CREAM FLOAT**

Vanilla Ice Cream with a pop of your choice. \$4

# MOCKTAILS

#### GINGER CRAN

Gingerale & Cranberry Juice. \$2

#### **SHIRLEY TEMPLE**

Sprite, Orange Juice, and Grenadine. \$2.5

### **ROY ROGERS**

Coca Cola, Orange Juice, and Grenadine. \$2.5

## **VIRGIN CAESAR**

Clamato Juice, Worcestershire, Tabasco, and a House Salted Rim with Beef Jerky and Pickled Garnish. \$3.50

#### **GINGER BEER**

Royal Jamaican Ginger Beer 355ml \$4

DRAUGHT ON TAP	160z. Glass	200Z. GLASS	600Z. JUG	960Z. TOWER
Zoo Brew	\$4.29	\$5.48	\$16.19	\$25.24
Coors Light	\$5.95	\$7.14	\$21.19	\$33.33
Canadian	\$5.95	\$7.14	\$21.19	\$33.33
Coulee Brew Red Coat Ale	\$5.95	\$7.14	\$21.19	\$33.33
Wild Rose Wraspberry Ale	\$5.95	\$7.14	\$21.19	\$33.33
Goose Island IPA	\$6.43	\$7.86	\$23.33	\$36.67
Belgian Moon	\$6.43	\$7.86	\$23.33	\$36.67
Granville Island Winter Ale	\$6.43	\$7.86	\$23.33	\$36.67
Monday Feature Cask Night	\$5.24	\$6.43	\$19.29	\$30.24
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## HAPPY HOUR (4PM-7PM) \$1.00 OFF \$1.50 OFF \$2.00 OFF \$3.00 OFF

#### **BOTTLE BEER DOMESTIC - \$5.71**

HH - \$4.76 Bud Light - 341ml Budweiser - 341ml Canadian - 341ml

Coors Light - 341ml Kokanee - 341ml Pilsner - 341ml

Bucket of 4 - \$20.95

#### CRAFT - \$6.43 HH - \$5.48

Theoretically Brewing Lethbridge, AB - 341ml Study Buddy

#### Wild Rose Calgary, AB - 341ml Velvet Fog Barracks Brown

Village Brewery Village Wit

#### PREMIUM - \$6.90

Bards (Gluten Free) - 355ml Corona - 330ml Sol - 330ml Heineken - 330ml Keith's - 341ml MGD - 355ml Moosehead - 341ml Stella - 330ml

Bucket of 4 - \$24.76

#### Bucket of 4 - \$23.81

## BOTTLED COOLERS - 330ML - \$5.71

Mike's Hard Lemonade Mike's Hard Cranberry

Smirnoff Ice

## CANNED COOLERS - 355ML - \$5.71

Palm Bay Key Lime, Ruby Grapefruit, Pineapple Mandarin, & Tangerine Lime Twisted Tea Original, & Half & Half

#### **CANNED BEVERAGES**

Bow Valley Lager - 355ml - \$3.33

## DOMESTIC - \$5.00

Bud Light - 355ml Budweiser - 355ml Coors Light - 355ml Coors Banquet - 355ml Kokanee - 355ml Pilsner - 355ml

## Canadian - 355ml HI-BALLS

Single (1oz) - \$4.76 Double (2oz) - \$8.57

#### **TALL CANS - \$6.43** Guinness - 440ml

Ponderosa Gose - 473ml High Harvest Hemp - 473ml Blindman IPA - 473ml Occidental Pilsner - 473ml

## **SPIRITS**

**HAPPY HOUR** Single (1oz) - \$4.05 Double (2oz) - \$7.86

#### CRAFT CANS - \$5.48 Coulee Brew Pilsner -355ml

Blindman Kettle Sour-355ml

#### **CIDER - \$7.86**

Somersby - 500ml Strongbow - 500ml

**BLUE EYES WHITE DRAGON** 

RED EYES BLACK DRAGON

**SEX IN THE COULEES** 

# **PREMIUM**

Single (1oz) - \$5.24 Double (2oz) - \$9.29

#### **ZOO CLASSIC COCKTAILS AVAILABLE TALL OR SHORT**

**AFTER EIGHT ALBERTA SLAMMER** 

# **BALLISTIC BANANA**

**MOSCOW MULE** 

WHISKEY SOUR

**LIME MARGARITA** 

1oz Makers Mark Bourbon Over Ice. \$6.75 / Dbl \$12.7 NEGRONI

DEER ALMIGHTY

Jackson Triggs Merlot - 6oz

Barefoot Cabernet Sauvignon - 6oz

LONG ISLAND ICED TEA

**ZOO SELECT COCKTAILS** 

TEQUILA SUNRISE

**PARALYZER** 

MINSOO

**BLUE HAWAIIAN** 

DARK & STORMY PB&J SPECIALTY COFFEE

PEACH BELLINI

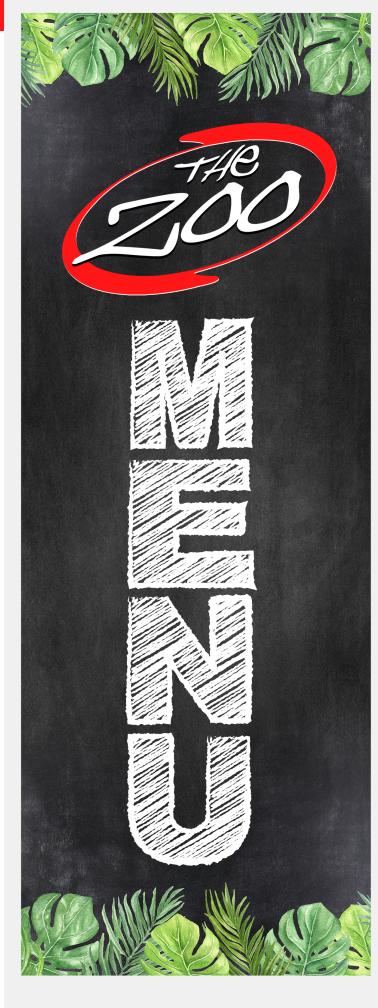
PINA COLADA

More Zoo Cockatils available on your table drink menu, please ask your server which is their favorite

# WINE

60Z. - \$5.24 / BOTTLE - \$20.48 **RED WINE** 

#### WHITE WINE Jackson Triggs Chardonnay - 6oz Barefoot Pinot Grigio - 6oz



# **APPETIZERS**

#### ASSORTED PLATTER (AFTER 2PM)

An Assortment of Dry Garlic Ribs, Mozzarella Sticks, Deep-Fried Pickles, Chicken Wings, Onion Rings, and Fresh Veggies. \$25

A Platter of Garden Fresh Celery, Carrots, Tomato Wedges, Broccoli, and Mushrooms. Served with Ranch Dill Dip. \$11

### THE ZOO NACHO STACK 🛷

Three Lavers of Cheesy Nachos with Black Olives, Tomatoes, Jalapenos, and topped with Green Onion with a side of Sour Cream & Salsa \$19

Add Guacamole \$0.5 | Add Beef, Pulled Pork, or Chicken \$6.5

#### CHICKEN WINGS

One Dozen Tender Chicken Wings served with Celery, Carrots, Ranch Dip and your choice of flavour. \$14

Sweet Thai Chili Sweet Apple BBQ Sriracha

Salt & Pepper Hot Mango Habanero Lemon Pepper Sweet & Sour Hot & Blue Cheese Roasted Pepper & Garlic Honey Garlic Spicy-Yaki

Jack Daniel's BBQ Teriyaki

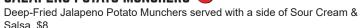
#### **CAULIFLOWER BITES**

Breaded Deep-Fried Cauliflower Bites served with your choice of sauce to dip. SM \$6 / LG \$8

#### HAVARTI MAC & CHEESE BITES NEW

Breaded & Baked Cheesy Macaroni Wedges with Sweet Chili Dip. \$12

### JALAPENO POTATO MUNCHERS 🚄



#### **MOZZA STIX**

Six Crispy Mozza Sticks served with Home-made Marinara Dip. \$10.5

#### DEEP FRIED PICKLES SPEARS

Six Plump & Lightly Battered Deep-Fried Pickles. With Ranch Dill Dip. \$8

#### PICKLE CHIPS NEW

Crispy Golden Brown Chips of the Pickle. With Honey Mustard to dip. \$6.5

#### DRY GARLIC RIBS NEW

One Bite Breaded Pork Riblets with your choice of dip. \$7.5

#### ONION RINGS

Crispy Deep-Fried Rings of Onion. \$7

#### HOME COOKED FRIES

Golden Fries Hand Cut from Fresh Potatos In House. SM \$4.5 / LG \$6.5 Caiun Fries +\$0.25

#### **SWEET POTATO FRIES**

Sweet Potato Fries served with Chipotle Mayo Dip. SM \$6.5 / LG \$8.5

#### **WAFFLE FRIES**

Lattice Cut Potato Wedges. SM \$6 / LG \$8, Cajun Fries +\$0.25

#### POUTINE

Hand Cut Fries topped with Cheese Curds and Gravy. SM \$6.5 / LG \$9.5 Waffle Fries \$3.5 | Add Pulled Pork \$4

#### EDAMAME

Steamy Edamame Beans in a bowl. \$6.5

# PIFROGIS

Half a dozen Deep-Fried Potato & Cheddar Dumplings. \$6.5

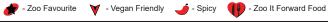
#### DUMPLINGS NEW

7 Dumplings served with Sweet Thai Chili Sauce to dip. \$8

#### CHEESE OR GARLIC TOAST

Cheese Toast. \$4.5

Garlic Toast. \$2.5 LEGEND









The Zoo It Forward Food program aims to donate \$3 from select sold items to support out campus Food Bank Program Prices do not include GST

Available dressings

Ranch Bleu Cheese Balsamic 1000 Island Ranch Dill Raspberry Vinaigrette French Poppy Seed Add Cajuin or Lemon Pepper Grilled Chicken to any salad. \$4.5

#### **COBB SALAD**

Crisp Romaine Lettuce, Tomatoes, In-House Oven-Roasted Turkey, Seasoned Chicken, Bacon, Hardboiled Egg, Guacamole, Blue Cheese, and your choice of dressing. Served with Buttery Garlic Toast. \$15

#### CAPRESE SALAD

Sliced Bocconcini & Tomato, Balsamic Reduction, Fresh Basil, Arugula, Spinach, and Cracked Pepper. Served with Buttery Garlic Toast. \$14.5

#### THE BIG ZOO SALAD

Fresh Spring Greens, Artichoke Hearts, Green Onion, Black & Green Olives, Baby Corn, Chick Peas, Hardboiled Egg, Feta Cheese, Home-made Croutons, Cilantro & Dill, and your choice of dressing. \$12

## TACO SALAD 🛷

Crisp Romaine Lettuce, Seasoned Ground Beef, Tomatoes, Green Onion, Taco Chips, Mozzarella & Cheddar Cheese, and a side of Salsa & Sour Cream. \$11.5

#### **CAESAR SALAD**

Crisp Romaine Lettuce, Parmesan Cheese, and Home-made Croutons all tossed in Caesar Dressing & Fresh Lemon. Served with Buttery Garlic Toast. \$10

#### **PASTA SALAD**

Penne Pasta, Red & Green Peppers, Red Onion, Broccoli, Celery, Tomatoes, Carrots, Cucumbers, Mozzarella & Cheddar Cheese, all tossed in Ranch Dill Dressing. Served with Buttery Garlic Toast. \$9.5

### GARDEN SALAD 🔻



Fresh Tossed Greens, Slivered Carrots, Red Cabbage, Cucumbers, and your choice of dressing. Served with Buttery Garlic Toast. \$8.5

# SIDE & SAUCE OPTIONS

#### Sides:

Home Cooked Fries Garden Salad Soup Quinoa

Caesar Salad \$2.5 Pasta Salad \$2.5 Sweet Potato Fries \$2.5 Onion Rings \$2.5 Waffle Fries \$3.5

#### **Dipping Sauces:** Plum

Honey Mustard Sweet & Sour Sweet Thai Chili Sweet Apple BBQ Jack Daniels BBQ

#### **TURKEY PESTO WRAP**

In-House Oven-Roasted Turkey, Lettuce, Tomato, Cheddar Cheese, and Pesto Mayo. \$13.5

### TACO WRAP

Savory Taco Beef, Lettuce, Jalapenos, Green Onion, Tomato, Cheddar Cheese, with a side of Sour Cream & Salsa. \$13

#### SWEET CHILI CHICKEN WRAP 🍑



Crispy Chicken Strips, Lettuce, Cucumbers, Green Onions, Cheddar Cheese, and Sweet Chili Sauce. \$12.5 Add Pineapple for \$0.5

### CRISPY CHICKEN WRAP

Crispy Chicken Strips, Lettuce, Cheddar Cheese, and your choice of Ranch or Caesar Dressing, \$12

For a spicier option, ask to buffalo style your chicken.

#### VEGAN WRAP



Fresh Romaine Lettuce, Sprouts, Tomato, Red Onion, Spinach, Green & Red Peppers, Guacamole, and Raspberry Vinaigrette. \$11.5

# **SANDWICHES**

Add Sauteed Mushrooms & Onions to any Sandwich \$2

#### STEAK SANDWICH

Charbroiled Alberta Angus Beef over a Thick Slice of Buttery Garlic Toast. Served with your choice of side. \$15.5

#### PULLED PORK SANDWICH

Homemade Slow Roasted Pork with Sweet Apple BBQ Sauce topped with Coleslaw, Mozzarella & Cheddar Cheese, on an Egg-Washed Bun or Fry Bread. Served with your choice of side. \$15

#### CLASSIC BEEF DIP



Shaved Alberta Angus Beef with melted Mozzarella & Cheddar Cheese on a Hoagie Bun and our Zoo Au Jus Dipping Sauce. Served with your choice of side. \$14

Add Sauteed Red & Green Peppers, and Red Onion \$1

#### **CLUB HOUSE**

In-House Oven-Roasted Turkey, Lettuce, Tomato, Cheddar Cheese, Crisp Bacon, and Mayo or Pesto Mayo on White or Whole Wheat Toast. Served with your choice of side. \$12.5

#### TRADITIONAL GRILLED CHEESE

Grilled Mozzarella, Cheddar, and Swiss Cheese Sandwich on White or Whole Wheat Toast. Served with your choice of side. \$10.5

#### **VEGAN SANDWICH**

Add Turkev or Bacon \$2

Garden Fresh Cucumbers, Tomato, Peppers, Red Onion, Alfalfa Sprouts, Lettuce, and Guacamole on White or Whole Wheat Toast. Served with your choice of side, \$10

Add Mayo or Pesto Mayo \$0.5 Add Cheese \$1

# **BURGERS**

Add Sauteed Mushrooms & Onions to any Burger \$2 Sub For our Buffalo Patty \$3

## THE ZOO MIGHTY HANGOVER BURGER 🛷

Homemade 6oz. Alberta Beef Patty layered with BBQ Sauce and topped with a Fried Egg, Bacon, Onion Rings, Lettuce, Tomato, Red Onion, Pickles, Cheddar Cheese and a Pickle Chip on our Egg-Wash Bun or Fry Bread. Served with your choice of side. \$17

### BUFFALO BURGER



4oz. Alberta Buffalo Patty coated in Zoo Bistro Sauce and topped with Red Onion, Lettuce, Tomato, Pickles, Cheddar Cheese, and a Pickle Chip on our Egg-Wash Bun or Fry Bread. Served with your choice of side. \$16.5

## JALAPENO GUAC BURGER 🍑



Homemade 6oz. Alberta Beef Patty topped with Red Onion, Jalapenos, Lettuce, Tomato, Pickles, Cheddar Cheese, Guacamole, Chipotle Mayo, and a Pickle Chip on our Egg-Wash Bun or Fry Bread. Served with your choice of side \$16

### SRIRACHA BURGER 🤟



Homemade 6oz. Alberta Beef Patty with Cajun Spice, topped with Red Onion, Jalapenos, Lettuce, Tomato, Pickles, Cheddar Cheese, Sriracha Mayo, and a Pickle Chip on our Egg-Wash Bun or Fry Bread. Served with your choice of side. \$15

### THE ZOO CLASSIC

Homemade 6oz. Alberta Beef Patty coated in Zoo Bistro Sauce and topped with Red Onion, Lettuce, Tomato, Pickles, Cheddar Cheese, and a Pickle Chip on our Egg-Wash Bun or Fry Bread. Served with your choice of side \$15

#### CHICKEN BURGER

Seasoned Grilled Chicken Breast topped with Lettuce. Tomato. Pickles. Red Onion, Pesto Mayo, and a Pickle Chip on our Egg-Wash Bun or Fry Bread. Served with your choice of side. \$12.5

#### **VEGGIE BURGER**

Veggie Burger Patty topped with Lettuce, Sprouts, Red Onion, Tomato, Pickles, Guacamole, mayo or pesto mayo, and a Pickle Chip on our Egg-Wash Bun or Fry Bread. Served with your choice of side. \$12

## CHICKPEA & SPINACH SOUP



Our Homemade Chickpea & Spinach Creation. Comes with a slice of Buttered Bannock or Garlic Toast. SM \$7.5 / LG \$10

#### SOUP DU JOUR

Ask your server about our daily soup special. Comes with a slice of Buttered Bannock or Garlic Toast. SM \$8.5 / LG \$11

# **ENTREES**

#### **HEARTY HAVARTI MAC & CHEESE**

Hearty Helping of some Mac & Cheesy Goodness topped with Toasted Bread Crumbs. Served with a side of Buttery Garlic Toast. \$12.5

#### OLD FASHIONED FISH & CHIPS

Two Piece Battered Fish Deep-Fried and served with Homemade Fries, Tartar Sauce, and a Lemon Wedge. \$12

# CHICKEN FINGERS & FRIES

Tender Strips of Deep-Fried Chicken, served with Homemade Fries and your choice of Dipping Sauce. \$12

Add An Extra Chicken Strip for \$2

#### LINGUINE & ALFREDO BOWL A Healthy Serving of Linguine Pasta tossed in our Homemade Alfredo

Sauce and topped with Parmesan Cheese, Cracked Pepper, and Parsley. Served with a side of Buttery Garlic Toast. \$10.5 Add Chicken \$4

## **GRILLED QUESADILLA**

Grilled Tortilla stuffed with Diced Tomato, Bell Pepper, Green Onion, and Melted Cheddar Cheese. Served with Sour Cream, Salsa, and your choice of side. \$11

Add Pulled Pork, Beef, or Chicken \$4

## PULLED PORK PIEROGIS POUTINE NEW

Deep-Fried Pierogis piled with Cheese Curds, Gravy, and Pulled Pork. \$13

Pizzas are 10" and our crust is Homemade, Fresh from the oven. Gluten Free & Bannock options also available. Ask your server.

# MARGHERITA PIZZA

Sliced Bocconcini, Fresh Basil, Sliced Tomato, Balsamic Reduction, and Marinara Sauce. \$15.5

## **BBO CHICKEN**

Chicken, Bell Peppers, Red Onion, Jack Daniel's BBQ Sauce. Mozzarella Cheese, Cilantro, and Ranch Dressing. \$15.5

#### BUFFALO CHICKEN 🍑



Chicken, Hot Sauce, Tomato, Red Onion, Mozzarella Cheese, and Ranch Dressing. \$15.5

#### Pulled Pork, Jalapenos, Red Onion, BBQ Sauce, Mozarella Cheese,

PRONGHORN PULLED PORK

Cilantro, and Ranch Dressing, \$15.5 CANADIAN SUPREME

**HAWAIIAN SUPREME** Ham, Pepperoni, Pineapple, Mozzarella Cheese, and Marinara Sauce. \$14.5

Ham, Pepperoni, Mushroom, Mozzarella Cheese, and Marinara Sauce.

## **FOUR CHEESE**

Feta, Cheddar, Parmesan, Mozzarella, and Marinara Sauce. \$13.5

#### **VEGGIE PIZZA**

Tomato, Mushrooms, Bell Peppers, Onion, Basil, and Mozza Cheese. \$13

# HOURS OF OPERATION

Monday-Friday: 10AM - 12AM

Breakfast Menu: 10AM - 11:30AM | Regular Menu: 11:30AM - Close

Happy Hour: 4PM - 7PM